

Attorney Docket No. P64053US0  
Serial No. 09/423,665

Amendments to the claims:

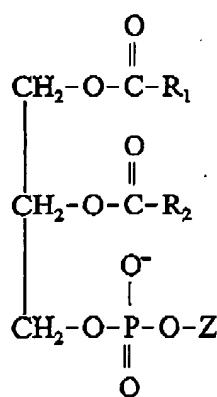
This listing of claims replaces all prior versions, and listings, of claims in the application.

Listing of claims:

Claims 1- 46 (canceled).

47 (currently amended): Alcoholic or nonalcoholic beverage according to claim 46 73, wherein the phospholipid is selected from the group of phospholipids present in lecithins of vegetable or animal origin.

48 (previously presented): Alcoholic or nonalcoholic beverage according to claim 47, wherein the phospholipid corresponds to the formula:

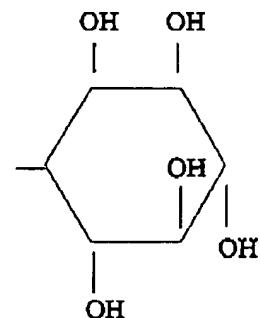
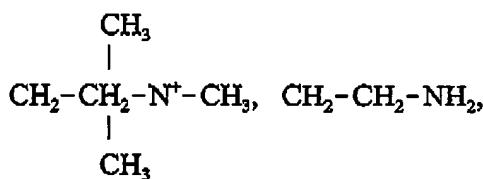


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in which:

R<sub>1</sub> and R<sub>2</sub> are identical or different and are C<sub>14</sub>-C<sub>22</sub> fatty acid radicals,

Z is the hydrogen atom or a radical



49 (previously presented): Alcoholic or nonalcoholic beverage according to claim 48, wherein the phospholipid is selected from the group consisting of phosphatidic acid, phosphatidylcholine, phosphatidylethanolamine, phosphatidylserine, phosphatidylinositol, lysophosphatidylcholine.

50 (currently amended): Alcoholic or nonalcoholic beverage according to claim 46 73, wherein it is clear.

51 (currently amended): Alcoholic or nonalcoholic beverage according to claim 46 73, wherein it contains from 0.2 to 10 g/l of anethol and from 0.4 to 30 g/l of phospholipids.

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52 (previously presented): Alcoholic or nonalcoholic beverage according to claim 51, wherein the ratio by weight between the phospholipid and the anethol is between 0.5 and 10.

53 (currently amended): Alcoholic beverage according to claim 46 73, further comprising from 8 to 400 g/l of ethanol.

54 (previously presented): Alcoholic or nonalcoholic beverage according to claim 46 73, wherein the microemulsion is obtained by high-pressure homogenization or by an appropriate mixer at high speed.

55 (currently amended): Alcoholic or nonalcoholic beverage according to claim 46 73, further comprising one or more antioxidants.

56 (previously presented): Alcoholic or nonalcoholic beverage according to claim 55, wherein the antioxidant substance is selected from the group consisting of tocopherols, ascorbyl palmitate, tea extracts, rosemary extracts and sage extracts.

57 (currently amended): Alcoholic or nonalcoholic beverage according to claim 46 73, wherein said beverage becomes cloudy when an acidic liquid is added, thereto, by destabilization of the microemulsion.

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Claim 58 (cancelled).

59 (currently amended): Alcoholic or nonalcoholic beverage according to claim 58 73, wherein the substance is selected from the group consisting of phenolic compounds.

60 (previously presented): Alcoholic or nonalcoholic beverage according to claim 59, wherein the phenolic compound is selected from the group consisting of catechins, gallicatechins, tannins, condensed tannins, gallic tannins, ellagittannins, stilbenes, flavonoids, tea leaf extracts, ginkgo biloba, fruit extracts, wood, bark, peel roots, and nuts.

61 (currently amended): Alcoholic beverage according to claim 46 73, wherein it is essentially free of divalent cations.

62 (currently amended): Alcoholic beverage according to claim 46 73, wherein it comprises per liter:

- from 8 to 400 g of ethanol,
- from 0.2 to 10 g of anethol,
- from 0.4 to 30 g of phospholipids

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an effective amount of substances which destabilize the emulsion, when said beverage is diluted with water containing a sufficient amount of the divalent food cations, one or more antioxidant substances, optionally sugar.

63 (currently amended): Alcoholic or nonalcoholic cloudy beverage obtained by diluting a beverage according to claim 46 73.

64 (previously presented): Alcoholic or nonalcoholic beverage according to claim 47, wherein the lecithins are lysolecithins.

65 (previously presented): Alcoholic or nonalcoholic beverage according to claim 50, having a turbidity of less than 100 NTU.

66 (previously presented): Alcoholic or nonalcoholic beverage according to claim 51, wherein it contains 0.5 to 2 g/l of anethol.

67 (previously presented): Alcoholic beverage according to claim 53, wherein ethanol is present at an amount of 40 to 300 g/l.

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68 (previously presented): Alcoholic or nonalcoholic beverage according to claim 60, wherein the phenolic compound is selected from the group consisting of gallic esters, dimers, oligomers, theaflavins, thearubigins, catechin, epicatechin, epigallocatechin, galloycatechin and their mono- and digalloyl esters, the flavonoid is phloretin, the tea leaf extracts are from green, black, or oolong tea leaves, the fruit extracts are apple, aubepine, guarana, grape, or elder extracts, and the wood, bark, peel roots, and nuts are oak tannins, oak-apple tannins, gambir tannins, grape seeds, Chinese rhubarb roots, clove, cinnamon, licorice, and cola.

69 (previously presented): Alcoholic beverage according to claim 61, wherein it is essentially free of calcium, magnesium, and manganese.

70 (previously presented): Alcoholic beverage according to claim 62, wherein ethanol is present at an amount of 40 to 300 g/l, and wherein the substances which destabilize the emulsion are phenolic compounds.

71 (currently amended): Alcoholic or nonalcoholic beverage concentrate comprising isolated anethol and an effective amount of at least one phospholipid acceptable for human consumption, in the ~~in~~ the form of a submicron emulsion or micro-emulsion composed of nanosomes having an average diameter less than 100 nanometers, wherein the concentrate beverage is clear and

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where the concentrate, when combined with water or an acidic fluid, forms a homogenous, stable, cloudy beverage.

72 (previously presented): Alcoholic or nonalcoholic beverage according to claim 71 contained in a bottle.

73 (new): Alcoholic or nonalcoholic beverage comprising

- a) isolated anethol and an effective amount of at least one phospholipid acceptable for human consumption in the form of a submicron emulsion or microemulsion composed of nanosomes having an average diameter less than 100 nanometers and
- b) one or more substances in an amount effective to bring about the destabilization of the submicron emulsion or microemulsion when the beverage is diluted with water containing a sufficient concentration of divalent food cations,

the beverage of the type comprising anethol-phospholipid phase in aqueous alcoholic or nonalcoholic phase.